Giancarlo's

Steakhouse & Pizzeria

WINE LIST

SOMMELIERS

Our extensive wine program is led by **Certified Sommelier, Fred Palmer**, who passed the challenging Certified Examination, and **twelve other Introductory Sommeliers** who have completed the intensive sommelier course and passed the level one test. All classes and testing have been administered by The Court of Master's Sommeliers, which is an international organization at the forefront of wine and hospitality training.

Our team of Sommeliers are eager to apply our collective depth of knowledge and passion for wine while helping our guests select the perfect bottle of wine. **If you have any questions, ask for a Sommelier and we will help you select the perfect bottle for your dining experience.**

BACK ROW: Diana Medina | Anthony Ragusa | Louis DeRosa | Fred Palmer, CS | Joseph Gomez, CS | Christopher Robertello | Gabriela Ragusa | Ariana Narins

FRONT ROW: Szenina Russo | Gina LaDuca | Frank Puglisi Julianne Marcus | Emily Donnelly | Paul Bartholomew [not pictured]

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WINE BY THE GLASS

WHITE WINE

GLASS | BOTTLE

CHARDONNAY $14 | $60
Ana Blu | Carneros, 2018

CHARDONNAY $22 | $90
Cakebread | Napa Valley, 2018

LA GIULIANA ROERO ARNEIS $12 | $45
Grivani | Piedmont, 2017

ALBARIÑO $10 | $40
Ana Blu | Rias Baixas, 2018

RIESLING $10 | $40
Boundary Breaks | Finger Lakes, 2017

SAUVIGNON BLANC $11 | $40
Disrupt | Leyda Valley, 2017

ROSÉ WINE

GLASS | BOTTLE

ROSÉ $10 | $40
Ana Blu | Languedoc, 2018

SPARKLING WINE

GLASS | BOTTLE

PROSECCO $10 | $40
Grivani | Veneto

MOSCATO D'ASTI 'STREV' $7 | $28
Marenco | Piedmont, 2018

RED WINE

GLASS | BOTTLE

IL SANTINO LANGHE ROSSO $12 | $45
Grivani | Piedmont, 2016

FRANCESCO GAGLIONE SUPER TUSCAN $15 | $65
Grivani | Tuscany, 2015

ANTONIO BAROLO $27 | $110
Grivani | Piedmont, 2015

PINOT NOIR $14 | $60
Ana Blu | Carneros, 2017

CABERNET SAUVIGNON $11 | $40
Disrupt | Rapel Valley, 2017

CABERNET SAUVIGNON $18 | $80
Louis M. Martini | Napa Valley, 2016

MALBEC $9 | $35
Malma | Patagonia, 2018

HALF BOTTLES

375mL

CHAMPAGNE YELLOW LABEL BRUT $75
Veuve Clicquot | Champagne

PAJE BARBARESCO $60
Roagna | Piedmont, 2009

MATERIUM OAKVILLE CABERNET SAUVIGNON $240
Maybach | Napa Valley, 2013

Grivani®

BELLA NOTTE PROSECCO

$10 GLASS | $40 BOTTLE

In Italy, 'beautiful nights' begin with Prosseco at aperitivo. Bella Notte Prosecco captures the magic of beginnings and the romance that starlight calls for. Experience aromatic notes of acacia and a bouquet of fresh fruit. Luxuriate in the fine foam, frosting every glass you pour. Pair with any evening to create an atmosphere of beauty, delight, and the light-hearted, Italian enchantment that is Prosecco.

Grape Varietal[s]: Glera
Region: Veneto
Aging Vessel: Stainless Steel
Designation: DOC Prosecco di Valdobbiadene

GRIVANI
BELLA NOTTE
Extra Dry Prosecco
DENOMINAZIONE DI ORIGINE CONTROLLATA
PRODUCT OF ITALY

Grivani®

LA GIULIANA ROERO ARNEIS

$12 GLASS | $45 BOTTLE

Piedmont, renowned for its reds, king Barolo and queen Barberesco, hides a crystal-clear gem in it's misty terrain: La Giuliana Roero Arneis. Tucked away in the tiny town of Roero, the arneis grape grows in mineral rich soil. Once ocean floor, you can still find seashells throughout the vineyards. This magical terroir creates the perfect conditions for a stunning white wine. It has a fresh acidity and fruity nose with dominant aromas of red apple and exotic fruits. Its incredible versatility and quiet elegance will convince you that it's a new star in Piedmont's royal constellation.

Grape Varietal[s]: Arneis
Region and Vintage: Piedmont, 2018
Aging Vessel: Cement and Stainless Steel
Designation: DOCG Roero Arneis

2018
LA GIULIANA
Roero Arneis
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
GRIVANI
ARNEIS
PRODUCT OF ITALY
Grivani

Grivani®

IL SANTINO LANGHE ROSSO

$12 GLASS | $45 BOTTLE

Il Santino Langhe Rosso is a youthful, energetic wine that combines the most important red grapes of Piedmont's rich wine tradition: Nebbiolo, Barbera, and Dolcetto. It illuminates with an intense red color, and delights with aromas of dark berries, cherries, roses, vanilla, and earth. Il Santino features desirable tannins, acidity, and earthy notes that the Old World adores, while maintaining evident levels of ripe fruit that the New World craves.

Grape Varietal[s]: Nebbiolo, Barbera, Dolcetto
Region and Vintage: Piedmont, 2016
Aging Vessel: 75% French Oak, 25% Stainless Steel
Designation: DOC Langhe Rosso

2016
IL SANTINO
Langhe Rosso
DENOMINAZIONE DI ORIGINE CONTROLLATA
GRIVANI
NEBBIOLO
DOLCETTO | BARBERA
PRODUCT OF ITALY
Grivani

Grivani®

FRANCESCO GAGLIONE SUPER TUSCAN

$15 GLASS | $65 BOTTLE

Like the man himself, the Francesco Gaglione is defined by its charm. Our intense, fruit-forward, deep red 'Super Tuscan' is a blend of Sangiovese and Merlot. From coastal Maremma, the sea breeze allows our grapes to reach optimal ripeness. Bold notes of ripe black cherry, pomegranate, tobacco, and cacao are complemented by silky tannins and persistent acidity. Its rich flavor and body pairs perfectly with creamy risotto, charred steak, game, and everyone's favorite: dark chocolate.

Grape Varietal[s]: Sangiovese, Merlot
Region and Vintage: Tuscany, 2015
Aging Vessel: 75% French Oak, 25% Stainless
Designation: DOC Maremma Toscana Rosso

2015
FRANCESCO GAGLIONE
Maremma Toscana
DENOMINAZIONE DI ORIGINE CONTROLLATA
GRIVANI
SANGIOVESE | MERLOT
PRODUCT OF ITALY
Grivani

Grivani®

ANTONIO BAROLO

$27 GLASS | $110 BOTTLE

The Godfather, the patriarch, the foundation, Antonio Barolo is our collection's cornerstone wine. Search the world over and you'll never experience a wine quite like Barolo: its combined power and restraint are unrivaled. The Nebbiolo grape, indiginous to Piedmont, creates a full-bodied, brick-red wine with luminous hints of orange. Delicate aromas of coffee, vanilla, and dried red berries mingle with floral notes of violets and roses. Its mouth-watering tannins are balanced by an elegant, long lasting finish.

Grape Varietal[s]: Nebbiolo
Region and Vintage: Piedmont, 2015
Aging Vessel: 2 Years French Oak, 1 Year Bottle
Designation: DOCG Barolo

DOCG
2015
ANTONIO
Barolo
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
GRIVANI
PRODUCT OF ITALY

ana blu

WINES OF THE SEA

ROSÉ

$10 GLASS | $40 BOTTLE

Ana Blu Rosè carries you to the breezy shores of southern France by the Mediterranean sea. Our carefully curated blend of Grenache, Cinsault, Syrah, Mourvèdre, creates a bright, light-bodied wine bursting with fresh fruit notes of strawberry, melon, and the fragrance of rose petals. It's fun, flirty, delicious – and made to drink all year round.

Region and Vintage: Languedoc, 2018

ALBARIÑO

$10 GLASS | $40 BOTTLE

Ana Blu Albariño is crisp as a summer's day. The fresh, fruity aromatics are elegantly balanced by the minerals of the lush sunny coast of the Spanish Rias Baixas. Crisp flavors of lemon, grapefruit, and saline shine while taking your palate on a journey to coastal Spain. This delicious wine pairs beautifully with virtually all seafood.

Region and Vintage: Rias Baixas, 2018

ana blu

WINES OF THE SEA

ana blu

WINES OF THE SEA

CHARDONNAY

$14 GLASS | $60 BOTTLE

Ana Blu Chardonnay begins on a vineyard by the San Pablo in Carneros, California. The cool mists rolling off the bay allow the grape to ripen to perfection. After six months in new French Oak, the subtle notes of vanilla, baking spices, and toast will dance on your palate as you delight in the freshest expression of America's favorite style of white wine.

Region and Vintage: Carneros, 2018

PINOT NOIR

$14 GLASS | $60 BOTTLE

Pinot Noir is a notoriously delicate and diva-like grape: it will only grow in places that meet its high standards. The San Pablo Bay in Carneros, California sets the stage for a majestic meeting of the grape and the sea - creating a soft, light, and fruity wine, but with all the complexity, depth, and finesse of a great Pinot Noir.

Region and Vintage: Carneros, 2017

ana blu

WINES OF THE SEA

SPARKLING AND WHITE WINE

SPARKLING WINE

BELLA NOTTE PROSECCO — $40 O
Grivani | Veneto

ROSÉ BRUT — $60 A-1
Murgo | Sicily, 2016

METODO CLASSICO BRUT — $60 A-9
Deltetto | Piedmont

ROSÉ BRUT — $70 A-1
Argyle | Willamette, 2014

CHAMPAGNE GRAND CRU BLANC DE BLANC — $85 A-9
Le Mesnil | Champagne

CHAMPAGNE YELLOW LABEL BRUT — $110 A-9
Veuve Clicquot | Champagne

CHAMPAGNE ROSÉ BRUT — $110 A-9
Veuve Clicquot | Champagne

CHAMPAGNE BRUT ROSÉ GRAND VINTAGE — $160 A-1
Moët & Chandon | Champagne, 2012

CHAMPAGNE BRUT — $335 A-1
Dom Perignon | Champagne, 2008

CHAMPAGNE IMPERIAL BRUT [6L] — $1200 GWC
Moet & Chandon | Champagne

ROSÉ

ROSE — $40 K
Ana Blu | Languedoc, 2018

ITALIAN WHITE WINES

GRECO — $30 A-7
Statti | Calabria, 2017

MOSCATO D'ASTI STREV — $40 K
Marenco | Piedmont, 2018

VERMENTINO — $40 A-2
La Spinetta | Tuscany, 2018

FIANO — $40 A-2
Masseria Li Veli | Puglia, 2018

PASSERINA DEL FRUSINATE — $40 A-6
Corte dei Papi | Lazio, 2017

LA GIULIANA ROERO ARNEIS — $45 K
Grivani | Piedmont, 2018

SAN BENEDETTO LUGANA — $45 A-10
Zenato | Veneto, 2018

FRIULANO — $45 A-7
Plozner | Friuli, 2017

PINOT GRIGIO — $50 A-2
Alois Lageder | Alto Adige, 2018

ETNA BIANCO — $55 A-10
Masseria Setteporte | Sicily, 2015

SOAVE CLASSICO STAFORTE — $60 A-3
Prá | Veneto, 2016

MALVASIA BASILICATA BIANCO — $60 A-6
Claris | Basilicata, 2016

FIANO DI AVELLINO — $65 A-2
Terredora di Paolo | Campania, 2013

DOLÉE FRIULANO — $75 A-4
Vie Di Romans | Friuli-Venezia Giulia, 2015

WHITE WINE

CHARDONNAY

TERRE SICILIANE FERRETTI — $50 A-10
Feudi del Pisciotto | Sicily, 2015

CHARDONNAY — $60 K
Ana Blu | Carneros, 2018

MANNEQUIN — $70 A-8
Orin Swift | Napa Valley, 2017

BOURGOGNE BLANC — $70 A-8
Jean-Phillipe Fichet | Burgundy, 2017

CHARDONNAY — $75 A-6
Vie di Romans | Friuli-Venezia Giulia, 2015

CHARDONNAY — $90 A-7
Cakebread Cellars | Napa Valley, 2018

CHARDONNAY LES NOISETIERS — $95 A-4
Kistler | Sonoma Coast, 2018

CHARDONNAY EDWARD JAMES ESTATE — $155 A-6
Paul Hobbs Winery | Russian River Valley, 2017

ROSSJ-BASS — $170 A-3
Gaja | Piedmont, 2017

CHARDONNAY BELLE COTE — $170 A-5
Peter Michael | Knights Valley, 2016

CHARDONNAY — $175 A-5
Kongsgaard | Napa Valley, 2014

CHARDONNAY THE JUDGE — $330 A-5
Kongsgaard | Napa Valley, 2012

SAUVIGNON BLANC

SAUVIGNON BLANC — $40 K
Disrupt | Leyda Valley, 2017

SAUVIGNON BLANC — $50 A-8
Kim Crawford | Marlborough, 2018

BLANK STARE — $60 A-8
Orin Swift | Russian River Valley, 2017

SANCERRE LA MOUSSIERE — $65 A-11
Alphonse Mellot | Loire Valley, 2018

SAUVIGNON BLANC — $75 A-7
Cakebread Cellars | Napa Valley, 2018

SAUVIGNON BLANC RISERVA — $75 A-4
Russiz Superiore | Friuli-Venezia Giulia, 2011

BLUEPRINT SAUVIGNON BLANC — $90 A-5
Lail | Napa Valley, 2017

GEORGIA SAUVIGNON BLANC — $250 A-6
Lail | Napa Valley, 2016

INTERNATIONAL VARIETALS

RIESLING OVID LINE NORTH — $40 K
Boundary Breaks | Finger Lakes, 2018

ALBARIÑO — $40 K
Ana Blu | Rias Baixas, 2018

GEWURZTRAMINER — $50 A-4
Handley | Anderson Valley, 2014

RIESLING NUTHOUSE — $60 A-5
Argyle | Willamette, 2013

RED WINE

SICILY & SOUTHERN ITALY

ETNA ROSSO 'CARUSU' — $45 C-1
Terrazze dell'Etna | Sicily, 2015

NERO D'AVOLA — $50 D-5
Lamùri | Sicily, 2016

CÍRO DUCA SAN FELICE RISERVA — $55 B-12
Librandi | Calabria, 2014

IL FRAPPATO — $60 C-12
Valle dell'Acate | Sicily, 2017

CERASUOLO DI VITTORIA CLASSICO — $60 B-1
Valle dell'Acate | Sicily, 2015

ROSSO DEL VULCANO — $60 D-4
Macarico | Basilicata, 2017

VERSACE NERO D'AVOLA — $65 B-3
Feudi dei Pisciotto | Sicily, 2016

GIAMBATTISTA VALLI — $65 B-2
Feudi dei Pisciotto | Sicily, 2016

MISSONI CABERNET — $65 C-13
Feudi del Pisciotto | Sicily, 2015

NERELLO MASCALESE — $75 C-12
Calabretta | Sicily, 2008

TAURASI — $80 D-2
Salvatore Molettieri | Campania, 2007

ETNA ROSSO CALDERARA SOTTANA — $85 C-7
Tenuta delle Terre Nerre | Sicily, 2017

TUSCANY & CENTRAL ITALY

CHIANTI CLASSICO — $45 D-6
Dievole | Tuscany, 2016

ROSSO DI MONTALCINO — $50 B-4
La Poderina | Tuscany, 2016

FRANCESCO GAGLIONE SUPER TUSCAN — $65 D-11
Grivani | Maremma, 2015

ROSSO DI MONTALCINO — $65 D-9
Argiano | Tuscany, 2016

CHIANTI RUFINA RISERVA — $75
Selvapiana | Tuscany, 2015

ROMAGNA SANGIOVESE RISERVA PREDAPPIO — $85 D-8
Fattoria Nicolucci | Emilia-Romagna, 2015

LORENZO & ISABELLE — $100 D-5
Il Pallazone | Tuscany, 2013

BRUNELLO DI MONTALCINO — $100 D-9
Argiano | Tuscany, 2014

CHIANTI CLASSICO GRAN SELEZIONE — $100 B-4
Fattoria La Ripa | Tuscany, 2010

ROSSO DI MONTALCINO — $120
Pian dell'Orino | Tuscany, 2015

BRUNELLO DI MONTALCINO PIAN DELLE VIGNE — $125 B-3
Antinori | Tuscany, 2013

SAFFREDI — $155 D-9
Fattoria Le Pupille | Tuscany, 2016

RED WINE

TUSCANY & CENTRAL ITALY

CHIANTI CLASSICO RISERVA — $225 B-13
Castell'in Villa | Tuscany, 1993

COLONIA CHIANTI CLASSICO GRAN SELEZIONE — $225 C-9
Felsina | Tuscany, 2015

CA MARCANDA — $225 C-7
Gaja | Bolgheri, 2013

TIGNANELLO — $230 C-8
Antinori | Tuscany, 2016

VIGNA D'ALCEO — $330 C-9
Castello dei Rampolla | Tuscany, 2013

SAMMARCO (1.5L) — $325 D-13
Castello dei Rampolla | Tuscany, 2014

SASSICAIA — $330 C-8
Tenuta San Guido | Bolgheri, 2014

BAFFONERO — $330 C-6
Rocca di Frassinello | Tuscany, 2013

PIEDMONT

LANGHE PINOT NERO — $45 C-1
Deltetto | Piedmont, 2015

BARBERA D'ASTI — $45 D-1
Marenco | Piedmont, 2017

IL SANTINO LANGHE ROSSO — $45 O
Grivani | Piedmont, 2016

LANGHE ROSSO — $75 C-2
Roagna | Piedmont, 2014

BAROLO — $90 D-4
Enrico Serafino | Piedmont, 2014

BARBARESCO — $90 C-6
Produttori del Barbaresco | Piedmont, 2016

ANTONIO BAROLO — $110 D-11
Grivani | Piedmont, 2015

BARBARESCO RISERVA OVELLO — $120 D-3
Produttori del Barbaresco | Piedmont, 2014

BARBARESCO RISERVA RABAJA — $120 D-3
Produttori del Barbaresco | Piedmont, 2014

BAROLO 'PIRA' — $180 D-4
Roagna | Piedmont, 2014

BAROLO VILLERO (1.5L) — $275 D-8
Oddero | Piedmont, 2013

1752 BAROLO CANNUBI RISERVA — $370 C-13
Damiliano | Piedmont, 2008

1752 BAROLO CANNUBI RISERVA — $370 C-13
Damiliano | Piedmont, 2009

BAROLO MONPRIVATO RISERVA — $500 B-1
Giuseppe Mascarello | Piedmont, 2006

COSTA RUSSI — $675 C-3
Gaja | Piedmont, 2010

COSTA RUSSI — $675 C-3
Gaja | Piedmont, 2013

RED WINE

NORTHERN ITALY

LE MURAIE VALPOLICELLA RIPASSO — $60 C-5
Recchia | Veneto, 2015

VILLA GRESTI — $80 C-3
San Leonardo | Trentino Alto-Adige, 2009

AMARONE — $90 C-8
Tenuta Sant'Antonio | Veneto, 2015

COSTASERA AMARONE — $120
Masi | Veneto, 2013

AMARONE DELLA VALPOLICELLA CLASSICO — $130 C-1
Allegrini | Veneto, 2014

SAN LEONARDO — $130 C-2
San Leonardo | Trentino Alto-Adige, 2013

SAN LEONARDO GONZAGA — $150 C-5
San Leonardo | Trentino Alto-Adige, 2005

CABERNET SAUVIGNON AND RED BLENDS

CABERNET SAUVIGNON — $40 O
Disrupt | Chile, 2017

CABERNET FRANC — $65 C-11
Russiz Superiore | Veneto, 2016

CABERNET SAUVIGNON — $75 D-7
Louis M. Martini | Napa Valley, 2016

CABERNET SAUVIGNON — $90 B-2
Jax | Napa Valley, 2017

PALERMO — $90 D-9
Orin Swift | Napa Valley, 2017

CABERNET SAUVIGNON — $100 D-6
O'Shaughnessy | Napa Valley, 2014

MACHETE — $100 B-6
Orin Swift | North Coast, 2017

CABERNET SAUVIGNON — $110 B-1
Ramey | Napa Valley, 2014

BLUEPRINT CABERNET SAUVIGNON — $150 B-3
Lail Vineyards | Napa Valley, 2016

CABERNET SAUVIGNON — $150 D-4
Cakebread Cellars | Napa Valley, 2016

CABERNET SAUVIGNON — $165 B-2
Forman | Napa Valley, 2013

CABERNET SAUVIGNON — $170 C-12
Caymus | Napa Valley, 2017

RED WINE

ESTATE RED BLEND — $180 B-10
Gemstone | Napa Valley, 2013

CABERNET SAUVIGNON — $180 B-11
Signorello Estate | Napa Valley, 2014

8 YEARS IN THE DESERT — $225 B-6
Orin Swift | California, 2016

LMV SALON — $240 B-5
Larkmead | Napa Valley, 2014

CABERNET SAUVIGNON LOT NO. 1 — $270 B-7
Louis Martini | Napa Valley, 2014

PADRONE CABERNET SAUVIGNON — $275 D-6
Signorello Estate | Napa Valley, 2012

LES PAVOTS — $325 D-2
Petet Michael | Knights Valley, 2014

AU PARADIS — $330 D-7
Peter Michael | Napa Valley, 2014

CABERNET SAUVIGNON 'POETRY' — $350 B-3
Cliff Lede | Napa Valley, 2013

OPUS ONE BORDEAUX BLEND — $350 B-7
Opus One | Napa Valley, 2012

OPUS ONE BORDEAUX BLEND — $400 B-7
Opus One | Napa Valley, 2013

SOLARI — $400 B-5
Larmkead | Napa Valley, 2013

OPUS ONE BORDEAUX BLEND — $450 B-8
Opus One | Napa Valley, 2014

J. DANIEL CUVEE — $450 B-8
Lail Vineyards | Napa Valley, 2015

CABERNET SAUVIGNON 'BECKSTOFFER TO KALON VINEYARD' — $750 B-11
Paul Hobbs Winery | Napa Valley, 2014

CABERNET SAUVIGNON (3L) — $1200 GWC
Kathryn Hall | Napa Valley, 2013

CABERNET SAUVIGNON — $1250 B-9
Bryant Family Vineyard | Napa Valley, 2014

CABERNET SAUVIGNON — $1250 B-10
Bryant Family Vineyard | Napa Valley, 2012

RED WINE

PINOT NOIR

PINOT NOIR RIVIERA — $50 B-11
Pali | Sonoma Coast, 2017

HAUTES-COTES DE BEAUNE — $50 D-8
David Trousselle | Burgundy, 2015

PINOT NOIR — $60 D-10
Ana Blu | Carneros, 2017

SLANDER — $90 D-11
Orin Swift | California, 2017

BLAUBURGUNDER — $90 B-12
Gottardi | Alto Adige, 2014

PINOT NOIR WEST HILL — $90 B-6
Shea Vineyards | Willamette, 2015

PINOT NOIR — $105 D-10
Paul Hobbs Winery | Russian River Valley, 2017

VOLNAY — $110 D-7
Maison Champy | Burgundy, 2015

PINOT NOIR GAPS CROWN VINEYARD — $120 B-13
Three Sticks | Sonoma Coast, 2015

PINOT NOIR HYDE VINEYARD — $150 B-9
Paul Hobbs Winery | Napa Valley, 2017

MALBEC

MALMA MALBEC — $35 O
Bodega NQN | Patagonia, 2018

MALBEC — $60 B-1
Mendel | Mendoza, 2017

MALBEC — $150 B-1
Bodega Noemia | Patagonia, 2015

MERLOT, ZINFANDEL, SYRAH, AND RIOJA

FRANCESCO GAGLIONE MERLOT BLEND — $75 D-11
Grivani | Tuscany, 2015

RIOJA RESERVA — $75 B-10
Bodegas Hermanos Pecina | Rioja, 2009

SYRAH — $85 C-12
Planeta | Sicily, 2008

THE HERITAGE RED — $85 B-9
Bedrock | Sonoma Valley, 2015

SCOUT'S HONOR — $95 B-7
Venge Vineyards | Napa Valley, 2017

MERLOT STAGECOACH VINEYARD — $95 B-4
Miner | Napa Valley, 2015

G2 VINEYARD — $230 B-4
Saxum | Paso Robles, 2014

WINE PAIRING DINNERS

Do you and your friends love wine? If so, a custom Giancarlo's Wine Pairing Dinner will make for the ultimate dining experience.

Call Fred, Certified Sommelier, to schedule your next private Wine Pairing Dinner

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